

APPLE CHUTNEY RECIPE (using eating apples)



Preparation time: depends on whether you're doing all the chopping by hand or have helpful machines/staff. If it is the former, it'll also depend on how fast you can chop. So let's say between 15 and 60 minutes. Don't let that put you off though; once the chopping is done and everything is in the pan, it'll be so worth it!

Cooking time: about 4 hours of occasional stirring and enjoying the gorgeous aroma filling your home

Ingredients:

- 1.5 kg of eating apples (weighed before chopping)
- 500g of onions (weighed before chopping)
- 500g of sultanas
- 400g demerara sugar
- 500ml of white wine vinegar
- Zest and juice of two lemons
- 1 small chilli
- 1 tsp ground ginger
- 1 tsp ground allspice
- ½ tsp of ground cinnamon
- Pinch of ground cloves
- ½ tsp of sea salt
- 8 peppercorns
- 1 tbsp of mustard seeds

Method:

1. Wash, peel, core and chop the apples finely.
2. Peel, chop and mince the onions (if you don't have a mincer, chop them very fine).
3. Deseed and finely chop the chilli.
4. Put all ingredients into a large heavy bottomed saucepan and bring slowly to the boil, stirring until the sugar is dissolved.
5. Then simmer very gently on very low heat, bubbles barely breaking the surface, until the chutney has thickened, stirring every now and then. Don't cover the pan.
6. It is ready when drawing a spoon across the surface leaves a definite track mark. This should take about four hours.
7. Pot into warm sterilised jars with plastic lined lids. (*How to sterilise jars and lids: See Tips and Tricks overleaf*)
8. Label when cold and store in a cool, dry place.
9. Leave to mature for a month. The longer that you leave it to mature the better it will be!

Tips and Tricks:

How do I sterilise jars and lids? Why do I need to use plastic-lined jars?

Here is a simple sterilising method: When the chutney is cooked, quickly wash and rinse the jars and place them upside down in a cold oven. Set the temperature to 160°C (140°C fan assisted). When the oven has reached the right temperature, turn off the heat. The jars will stay warm for quite a while.

It is best to use plastic lined metal lids for preserves as the all-metal lids can go rusty. Boil the lids for five minutes in water to sterilise them. If using Le Parfait jars, do the same with the rubber rings.

Don't use cellophane lids as the vinegar will evaporate through these and your chutney will dry up.

Credit to The Cottage Smallholder for the [apple chutney recipe using cooking apples](https://firstsenseinteriors.co.uk/2016/11/06/apple-chutney-recipe-using-cooking-apples/), from which this recipe was adapted.